

## USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 11-1-11)

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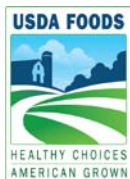
### 110236 – PEACHES, CANNED, CLINGSTONE, EXTRA LIGHT SUCROSE SYRUP, SLICED

### Nutrition Information

|                            |  |
|----------------------------|--|
| <b>CATEGORY</b>            | <ul style="list-style-type: none"><li>Vegetables/Fruits</li></ul>  |
| <b>PRODUCT DESCRIPTION</b> | <ul style="list-style-type: none"><li>U.S. Grade B or better canned sliced yellow clingstone peaches are packed in extra light sucrose syrup.</li></ul>  |
| <b>PACK/YIELD</b>          | <ul style="list-style-type: none"><li>6/#10 cans per case. Each can contains about 105 oz (12½ cups) sliced peaches and juice.</li><li>One #10 can AP yields about 72 oz (9 cups) drained, sliced peaches and provides about 36.1 ¼-cup servings drained, sliced peaches OR about 50.0 ¼-cup servings fruit and juice.</li><li>CN Crediting: ¼ cup sliced peaches and juice OR ¼ cup drained, sliced peaches provides ¼ cup fruit.</li></ul> |
| <b>STORAGE</b>             | <ul style="list-style-type: none"><li>Store unopened canned sliced peaches in a cool, dry place. Never store canned goods in a damp storage area or any place exposed to high or low temperature extremes.</li><li>Store opened canned sliced peaches covered and labeled in a dated nonmetallic container under refrigeration.</li><li>Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</li></ul>      |

Peaches, sliced, extra light sucrose syrup

|               | ¼ cup<br>(63 g) | ½ cup<br>(126 g) |
|---------------|-----------------|------------------|
| Calories      | 26.5            | 53               |
| Protein       | 0.25 g          | 0.5 g            |
| Carbohydrate  | 6.7 g           | 13.99 g          |
| Dietary Fiber | 0.65 g          | 1.3 g            |
| Sugars        | 6.35 g          | 12.69 g          |
| Total Fat     | 0.07 g          | 0.13 g           |
| Saturated Fat | 0 g             | 0 g              |
| Trans Fat     | 0 g             | 0 g              |
| Cholesterol   | 0 mg            | 0 mg             |
| Iron          | 0.19 mg         | 0.38 mg          |
| Calcium       | 3 mg            | 6 mg             |
| Sodium        | 3 mg            | 6 mg             |
| Magnesium     | 3 mg            | 6 mg             |
| Potassium     | 46.5 mg         | 93 mg            |
| Vitamin A     | 170 IU          | 340 IU           |
| Vitamin A     | 9 RAE           | 18 RAE           |
| Vitamin C     | 1.9 mg          | 3.8 mg           |
| Vitamin E     | 0.31 mg         | 0.62 mg          |



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|--|--|
| <b>PREPARATION/<br/>COOKING<br/>INSTRUCTIONS</b> | <ul style="list-style-type: none"><li>• Use a clean cloth to wash the lids of canned foods before opening to keep dirt from getting into the food.</li><li>• Use a clean and sanitized can opener.</li><li>• Sliced peaches can be used right from the can, chilled or at room temperature.</li></ul>  |
| <b>USES AND TIPS</b>                             | <ul style="list-style-type: none"><li>• Serve canned peaches chilled in their own juices, or chilled and drained as part of fruit salad, or with cottage cheese.</li><li>• Combine with other fresh, canned, or frozen fruit for fruit cups or compotes.</li><li>• Add peaches to gelatin.</li><li>• Serve peaches heated as a garnish for main dishes. Use as directed in recipes specifying peaches.</li><li>• Serve canned peaches chilled or use in recipes for main dishes, breads, cakes, cookies, or desserts.</li></ul>  |
| <b>FOOD SAFETY<br/>INFORMATION</b>               | <ul style="list-style-type: none"><li>• NEVER USE food from cans that are leaking, bulging, or are badly dented.</li><li>• DON'T TASTE canned food with a foul odor, or that spurts liquid from the container when opened.</li><li>• Cook foods to the appropriate end-point temperature as specified in your School Food Safety Plan, which should meet your State and local health department requirements.</li></ul>  |
| <b>BEST IF USED<br/>BY GUIDANCE</b>              | <ul style="list-style-type: none"><li>• For guidance on how to effectively manage, store, and maintain USDA Foods, please visit the FDD Website at: <a href="http://www.fns.usda.gov/fdd/facts/biubguidance.htm">http://www.fns.usda.gov/fdd/facts/biubguidance.htm</a>.</li><li>• For additional information on product dating, go to page 13 of <i>Choice Plus Food Safety Supplement</i> at: <a href="http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf">http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf</a>.</li></ul> |

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

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